



Louis Latour

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET BLANC 2005

- REGION Côte de Beaune
- APPELLATION Chassagne-Montrachet
- VILLAGE Chassagne-Montrachet
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 15% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

Description

Chassagne-Montrachet is located to the south of Puligny-Montrachet in the Côte de Beaune and is one of Burgundy's greatest white wine appellations. It produces all appellations from village to Grand Cru. The word Chassagne comes from either the Latin 'cassanea' which means an oak wood, or 'cassanus' which means oak. Until the late 19th century the main settlement of this commune was known as Chassagne-le-Haut. However in 1879, in common with other villages in the Côte d'Or, the village was allowed to change its name replacing le Haut with name of their most famous Grand Cru Montrachet. The village appellation covers just over half of Chassagne-Montrachet.

Wine tasting

- TASTING NOTE A perfect example of full wine aromas with a stunning pale gold robe. A harmonious, round wine on the nose as on the palate. It has slight menthol and fennel aromas. Patience for at least five years will allow for it to open up superbly. Tasted January 2007
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Seafood - fish - charcuterie - goat cheese.
- SERVING TEMPERATURE 11-13°

Press review

Chassagne-Montrachet blanc 2005 - The Buffalo News - September 9th 2008 - "Nice creamy finish"

Chassagne-Montrachet 2005 - Wine Spectator - August 2007 - 85/100

Chassagne-Montrachet 2005 - Burghound.com - July 2007 - 87-90/100

Chassagne Montrachet 2005 - Jancis Robertson - January 2007 - 16.5/20

